

Domaine Thillardon Chenas Vibrations 2016

Our opinion: Paul-Henri Thillardon, son of winemaker, decided to create his own domain on Chenas when he was only 22 years old ... Today joined by Charles, his brother, they manage a domain of a dozen hectares, worked in organic. Originally adepts of "traditional" vinification, some cuvées are today worked in semi-carbonic. They produce dense wines, sometimes a little austere in their youth, of a great elegance and ready for the care. This vintage Vibrations is affordable now after a good shot of carafe. Superb fruit quality, beautiful structure, this fresh wine is a real treat! Zero Sulfur!

Vivid ruby-red. A complex bouquet displays energetic red berry and cherry aromas, along with hints of fresh violet and peppery spices. Silky and spicy on the palate, offering sweet black raspberry and floral pastille flavors underscored by a zesty mineral element. Gentle tannins rise slowly on the finish, which shows excellent clarity and leaves behind sappy red fruit and white pepper notes.

[This is a review from Wine Exchange in Santa Anna for the 2015. For information only](#)

This is one of the most exciting new faces in Beaujolais that you probably haven't heard of. The brothers Thillardon, Paul-Henri and Charles, are emerging stars in the region that are hitting their stride at just the right time. They are the 'poster boys' for the 'young and the restless' natural wine movement in Beaujolais and champions of the forgotten Chenas 'cru'. Since the domaine was founded way back in 2008, the brothers have accumulated several small parcels throughout Chenas through either leasing or outright purchase and made the decision to move toward the natural winemaking movement after meeting with Fleurie natural wine guru Jean-Louis Dutraive (Domaine de la Grand Cour). From there he continued to work his way into the natural wine 'brotherhood' in Beaujolais.

Dutraive was eco-certified in 2009, and the Thillarons website (all in French) also bears the seal. According to a lengthy article we read in the appetizingly named blog 'Notdrinkingpoison' See complete article, 2015 was the first year that Paul-Henri claimed he got to do everything he wanted from a winemaking perspective. He refrigerated the fermentation for the first time, inducing a long, cool, semi-carbonic process and vinified entirely whole cluster. His timing couldn't have been better. We certainly can't remember having something this compelling from Chenas recently. A certain amount of the credit goes to the vintage, but there is a growing buzz about Paul-Henri as well.

His mode is to bottle small parcels individually. One of the things the article pointed out was that a number of the parcels they work with aren't as exposed, which served to preserve the freshness of the cuvees in the warm 2015 vintage. The first whiff of the Thillardon Chenas Vibrations 2015 makes a big impression. Spices, flowers, chalky minerality are all nicely proportioned within vibrant red fruits that jump out of the glass. It has the wild expressiveness that well-made natural wines exhibit, and there's little or no sulfur. So we'd recommend this vinous joy-ride be taken sooner rather than later for its gregarious personality. The lads only make small cuvees of 500 cases or less from their various parcels, so there's not a lot of this out there. Don't miss it!

